

Brunch

Brunch Drink Specials \$8

*Bloody Mary (add \$3.50 for Ketel One or \$3.75 for Grey Goose),
Peach, Strawberry or Pear Bellini,
Mimosa, Screwdriver*

~ OR ~

Half-Price Bottle of La Marca Prosecco \$15

Macerated Berries Crêpes

9

with ricotta cheese and macerated berries

Mixed Berry French Toast **V**

11

brioche dipped in spiced egg batter and griddled, macerated berries

Apple Cinnamon Waffle **V**

14

house-made cornbread waffle, topped with fuji apple compote, apple butter, candied walnuts and whipped cream

Breakfast Skillet

14

choice of bacon, pork sausage or ham, two eggs any style, breakfast potatoes and cheese

Build Your Own Breakfast **GF**

14

choice of meat (ham, bacon or pork sausage), choice of side salad, mixed fruit, two eggs any style Add French Toast for \$4 or a waffle for \$4

Eggs Benedict

14

smoked ham, poached eggs, lemon thyme hollandaise on an English muffin topped with fresh chives, choice of house potatoes, side salad or fruit

Vegetable Frittata Omelet

15

with spinach, tomatoes, mushrooms, red onions, goat cheese, dill aioli, choice of house potatoes, side salad or fruit

Crab Omelet

17

lump blue crab, onions, spinach, spicy hollandaise, choice of house potatoes, side salad or fruit

La Provence
RESTAURANT & TERRACE

Brunch

House Salad <small>GF V</small>	8
<i>organic baby greens, cucumber, cherry tomatoes, herb vinaigrette</i>	
Caesar Salad	8/13
<i>crisp romaine and croutons, anchovies or kale upon request</i>	
Shrimp Louis <small>GF</small>	17
<i>bay shrimp, greens, hard-boiled egg, cucumber, avocado, red onion and Louis dressing</i>	
Croque monsieur or Croque madame (with egg on top, add \$1)	15
<i>French ham melt with brie cheese, Mornay sauce and toasted brioche</i>	
Ultimate Club	16
<i>choose two meats (house roasted turkey breast, ham, roast beef or bacon), served on brioche (three slices, toasted or untoasted) with lettuce, tomato, provolone cheese and Dijon aioli and avocado spread, with choice of hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	
Hamburger provençal	17
<i>½ lb. Angus beef, caramelized onions, house-made bun with choice of hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	
Steak and Eggs	21
<i>Grilled 10 oz. New York steak, red potatoes, two eggs any style, Béarnaise</i>	

SUPPLEMENTS 6

House Potatoes	Pork Sausage
House-made Cornbread Waffle	Bacon
Mixed Fruit	Country Ham

GF = Gluten-Free V = Vegetarian

Corkage \$20

*20% gratuity for parties of 6 or more
\$3 Split Fee*

~ Consuming raw or uncooked foods may be a health risk ~

*10-15-20